

SANYO

INSTRUCTION MANUAL

使用说明书

사용설명서

取扱説明書

ECJ-AC4E (4-Cups)

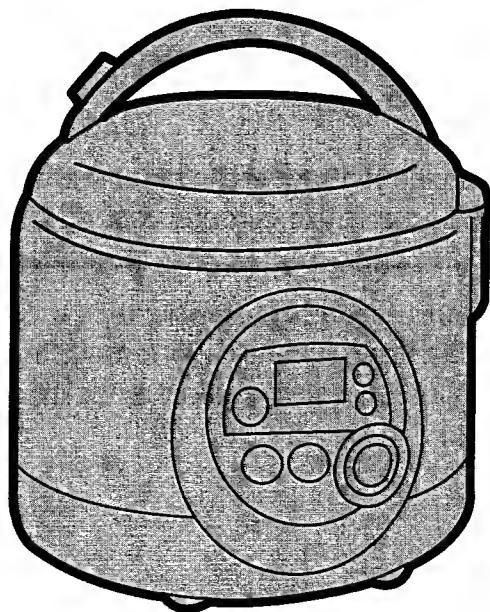
Electronic Rice Cooker/Warmer

电饭保温锅

전기밥솥

マイコンジャー炊飯器

HOUSEHOLD USE ONLY



IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not place cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug unit from outlet when not in use and before cleaning.
Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner.
Return appliance to an authorized service facility for examination, repair, or adjustment.
7. Only use accessories approved for use with this unit to avoid injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
12. To disconnect, turn all controls to the "OFF" position and remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

NOTES:

- A. A short power-supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
and
 - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to override this safety feature.

Thank you for your purchase of a Sanyo Electronic Rice Cooker/Warmer.

Please read these instructions carefully before use and be sure to keep the manual in a safe place for future reference.

谢谢您购买微型电脑电饭锅。

在使用之前请您先仔细阅读此使用说明书，阅后请小心保管，以备日后方便阅。

구입해 주셔서 대단히 감사합니다.

이 사용설명서를 잘 읽어보신 후에, 바르게 사용하시길 바랍니다.

다 읽어보신후에는 소중히 보관하여 주십시오.

お買い上げまことにありがとうございます。

この取り扱い説明書をよくお読みのうえ正しくお使いください。読み終わったあとは、いつでも取り出せるところに大切に保管して下さい。

Contents

Important Safeguards	1
Save These Instructions	1
Precautions	3
Names and Functions of All Parts	4
Setting the Clock	5
If a Power Outage Occurs During Operation	5
Cooking Rice	6
Cooking Rice with the Timer	8
Reheating	9
Care and Cleaning	10
Specifications	10
Other Rice Recipes	11
Porridge Recipes	12

目录

各部分的名称及使用方法	13
调对钟表的方法	14
使用中停电了的情况	14
煮饭方法	15
利用定时器煮饭的方法	17
再加热的方法	18
维护保养	19
规格	19
白米以外各种饭烹制法	20
各种粥的烹饪方法	21

목차

각부의 명칭과 사용 방법	22
시계 맞추는 방법	23
사용중에 정전이 되었을 경우	23
밥짓는 방법	24
타이머 밥짓는 방법	26
재가열 방법	27
손질하는 방법	28
사양	28
백미 이외의 밥 종류	29
죽의 종류	30

目次

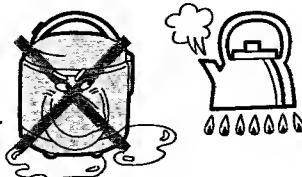
各部のなまえと使いかた	31
時計の合わせかた	32
使用中に停電になった場合	32
ごはんの炊きかた	33
タイマー炊飯のしかた	35
再加熱のしかた	36
手入れのしかた	37
仕様	37
白米以外のごはんのいろいろ	38
おかゆのいろいろ	39
Warranties	40 - 42

PRECAUTIONS

Placement

Do not use the cooker in the following locations.

- Wet areas
- Unstable surfaces
- Near a gas burner
- Near where oil may spatter
- In direct sunlight



Watch out for children

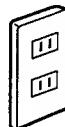
- Since the steam vent becomes hot, and is dangerous, place the cooker out of reach of children when in use.



Before Use

Plug the cooker into a wall outlet

- Use an AC outlet.



Wall Outlet

Do not use a multiple plug adapter !!

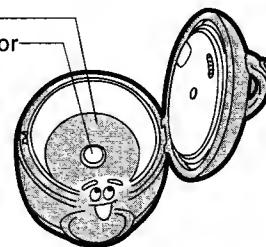


Use of an extension cord
is not recommended.

Remove any foreign particles

- Before use, be certain to wipe away any grains of rice or water droplets clinging to the outer surface of the inner pot, temperature sensor, or cooking heater.

Cooking heater
Temperature sensor



During Use

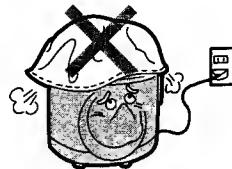
While cooking, the cooker becomes very hot.

- Do not place hands or face near the outer lid or steam vent.



Never cover the cooker with a cloth while cooking.

- This may result in malfunction, or cause the outer lid to warp or change colors.



After Use

Do not put anything into the main unit other than the inner pot.

- Do not rinse out the main unit with water.



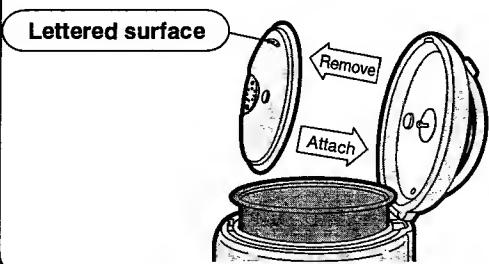
Be sure to handle the power cord with care.

- Hold the plug to remove it from the outlet.
- Do not place heavy objects on top of the cord, bend or pull the cord excessively, or splice it to other cords.
- Make sure that the cord does not touch other heating appliances.
- If the cord's covering becomes worn, damaged with cracks, or becomes too hot, contact your place of purchase.



NAMES AND FUNCTIONS OF ALL PARTS

Inner lid



Removing the inner lid
Pull the lid toward you.

Attaching the inner lid
With the lettered surface facing you, press the lid onto the attachment shaft.

* Be sure to attach the inner lid so that the steam cap is inserted into the steam vent.

Accessories (one each)

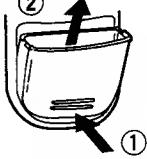


Measuring cup (Approx. 180 mL) **Spatula**

Dew collector

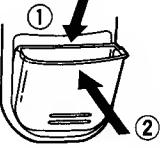
Removing the dew collector

- ① Press the bottom of the receptacle.
- ② Grasp the top of the receptacle and pull upward.



Attaching the dew collector

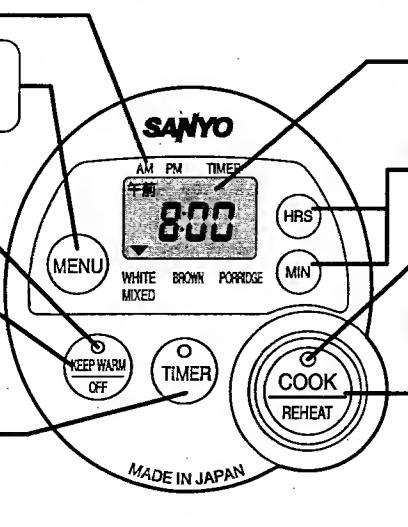
- ① Insert at an angle from the top.
- ② Press the top inward.



Power cord (cord reel)

- Hold the power plug and pull out the cord. Do not pull out the cord beyond the red mark.
- Tug slightly and release to reel in the cord.

A character indicates AM or PM.



Operation panel

MENU key (☞ page 7)

Keep warm lamp
Lights when rice is being kept warm.
Flashes when rice is being reheated.

KEEP WARM/OFF key

TIMER key
When pressed, the timer lamp will flash. If the **COOK/REHEAT** key is then pressed, the timer lamp will light and the timer will start. (☞ page 8)

Display panel

HRS MIN key (☞ page 5)

Cook lamp

COOK/REHEAT key
When pressed, the cook lamp will light, and cooking will start. (☞ page 7)
Reheating will start if this button is pressed during warming. (☞ page 9)

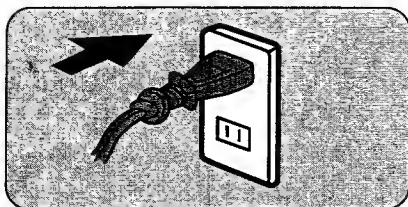
4

SETTING THE CLOCK

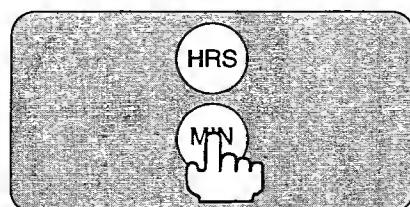
- Set the clock according to the following procedure if the time becomes incorrect due to room temperature or other reason.
- The clock cannot be set when the timer is being used during cooking or warming.
- The clock cannot be set when the lamp is lit or flashing. The current cooker operation can be canceled by pressing the [KEEP WARM/OFF] button.
- Be sure to set the clock to the correct time because timed cooking will not function properly if the current time is incorrect.

Example When the current time is 8:00 am, but the display shows 7:55 am

1 Plug in the power plug.

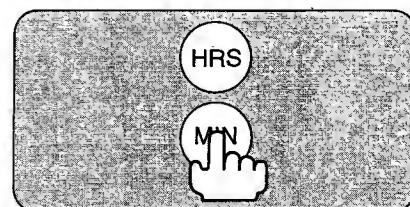


2 Press [HRS] or [MIN] so the corresponding display flashes.



- The clock display will flash.

3 Press [HRS] or [MIN] to adjust the corresponding value.



- Holding down the key will change the display to fast forward.
- The clock display will stop flashing after 6 seconds.

The Built-in Lithium Battery

- The lithium battery allows the current time to continue being displayed and the timer setting to continue being stored even while the cooker is not plugged in.
- The life of the battery is about 4 to 5 years at a room temperature of 20°C/68°F. Note that the battery may last even longer since battery power is not used while the cooker is plugged in.
- When battery begins reaching the end of its life, the display will appear weaker and the timer setting will not be maintained while the cooker is unplugged. **When the battery weakens, the cooker can still be used as usual as long as it is plugged in.**
- Request battery replacement at the store where you purchased your cooker. Be sure to set the clock and timer after battery replacement.

IF A POWER OUTAGE OCCURS DURING OPERATION

(Information given in this section also covers times during operation when the plug is pulled or a circuit breaker goes out.)

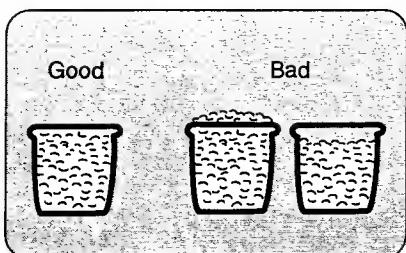
- In the case of an instantaneous power outage, the cooker will return to the previous operational mode before the outage occurred.
- **In the case of a longer power outage, the following will occur when the power comes back on depending on the cooker's status at the time of the outage.**

During timer operation	During cooking	During steaming	During warming
The cooker will immediately begin cooking if the time has passed the cooking start time.	Cooking will continue. Note that rice may not be cooked according to the timer setting if timer cooking was being used.	The cooker will warm the rice if the steaming time has passed.	Warming will continue.

COOKING RICE

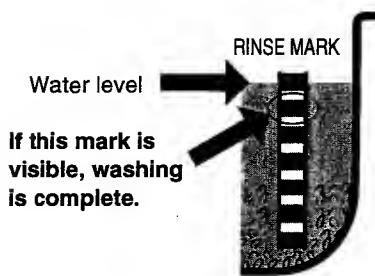
Continue to the next page. 

1 Accurately measure the rice.



- Use the supplied measuring cup. One level cup represents approximately 180 mL of rice.
- The inner pot can be used to wash the rice.

After washing the rice in plenty of cold water, look inside at the rice washing checkmarks. Washing is complete when you can see one mark through the water.



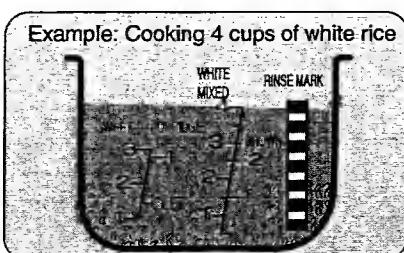
- For more delicious results with brown rice, soak the rice in water for about two hours or more before cooking.

The Inner Pot

To protect the fluorine resin coated surface of the inner pot:

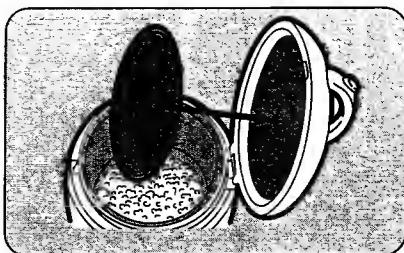
- Do not wash rice with a beater or other instrument that may cause scratching.
- Use the supplied spatula.
- Do not use the pot for washing spoons or cups and so forth.
- Do not use vinegar.
- Color variation may occur during use. The inner pot may continue being used without worry as this poses no sanitation problem whatsoever.

2 Measure the correct amount of water and place the inner pot inside the cooker.



- Select the water level gauge based on the type of rice to be prepared and add the correct amount of water for the amount to be cooked.
- For conventionally cooked rice, use the "WHITE/MIXED" gauge.
- For "PORRIDGE", add water according to the table below.
- Water may spill out of the cooker if the incorrect amount of rice or water is added.
- You may adjust the amount of water to taste. Add water to within 1/4 of the appropriate mark on the gauge. Water may spill out of the cooker if too much water is added.
- Be absolutely sure to wipe away any rice grains or water droplets that stick to the outside of the inner pot or on the cooking heater, as a noise may be produced during cooking if water droplets are not wiped away.
- Gently turn the inner pot from side to side to level the rice.

3 Attach the inner lid and close the outer lid.



- Press attachment hole in the inner lid onto the attachment shaft.
- Securely close the outer lid until you hear a click sound.
- Do not allow rice grains or other foreign matter to get in the space between the inner lid and inner pot.

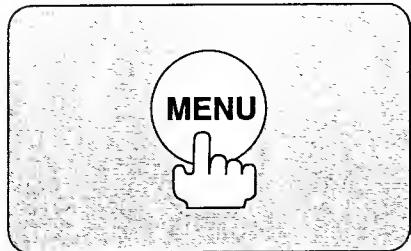
Water Amounts for Porridge

Amount of rice	Porridge water level	
	Regular	Soft
0.5 cups	Add water to "0.5" mark	Add water to "1" mark
1. cup	Add water to "1" mark	

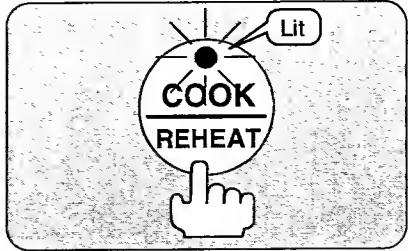
- Only 0.5 cups of rice may be used when cooking soft porridge.

COOKING RICE

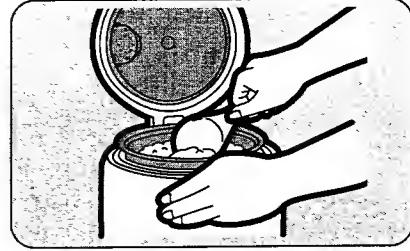
4 Plug in the power plug and select **MENU**.



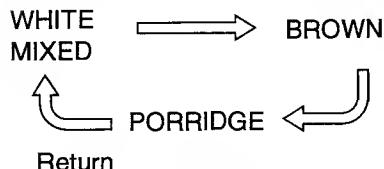
5 Press the **COOK/REHEAT** key.



6 Stir the rice before serving. Cooked rice can be kept warm for up to 12 hours.

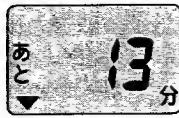


- You cannot select a menu or cook rice unless the power cord is plugged into a power outlet.
- You cannot select a menu or cook rice if the any lamp is **lit** or **flashing**. The lamp can be turned off by pressing the **KEEP WARM/OFF** key.
- Pressing the **MENU** key will move the **▼** mark and change the menu as follows:



- Select "WHITE/MIXED" to cook sweet rice.
- Water may spill from cooker and rice may not cook properly, if the wrong menu is selected.

- The cook lamp will **light** and rice will begin cooking.
- Do not press the **COOK/REHEAT** key unless the inner pot is inside the cooker. Beware that the cooking heater will temporarily **become hot** if you press the **COOK/REHEAT** key by accident.
- Check that the cook lamp is **lit**.
- Press the **KEEP WARM/OFF** key if the cook lamp is not **lit**. Press the **MENU** key again to select a menu, and then press the **COOK/REHEAT** key.
- The remaining cooking time until rice is done will be displayed beginning from 13 minutes.



- The keep warm lamp will **light** when the rice is done and the cooker will automatically switch operation to keep the rice warm.
- **Stir up the rice as quickly as possible after cooking finishes, (within 30 minutes) as it may become sticky and lumpy.**
- The keep warm lamp will light and the elapsed warming time will be shown on the display panel.



- When porridge is done, the keep warm lamp will **flash**, but the porridge will not be kept warm. Eat porridge soon after it has finished cooking, as it tends to get pasty over time.
- Do not attempt to keep mixed rice or sweet rice warm as it may begin to deteriorate.
- A brown color may appear on the bottom of the inner pot.
- Throw away water in the dew collector.
- After you finished using the cooker, press the **KEEP WARM/OFF** key and unplug the power cord. If you forget to press this key, warming mode will immediately result the next time the cooker is plugged in.
- * Do not attempt to keep rice warm for more than 12 hours as rice may develop an odor, turn yellow, or dry out.

Time Guide for When Rice is Done

(Conditions: Voltage 120 V; Room temperature 20°C/68°F; Water temperature 18°C/64.4°F)

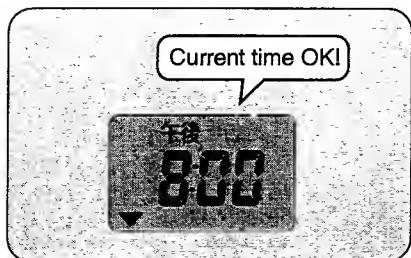
Menu	White rice	Mixed rice	Sweet rice	Porridge (100%)	Brown rice
Capacity (cup)	0.5 - 4	1 - 3	1 - 3	0.5 - 1	1 - 2
Time	40 to 50 minutes	45 to 54 minutes	39 to 47 minutes	1 hour to 1 hour, 15 minutes	1 hour, 45 minutes to 1 hour, 50 minutes

- Cooking time differs depending on factors such as the season (water temperature and room temperature), the amount of water added, the voltage, and the type of rice used.

COOKING RICE WITH THE TIMER

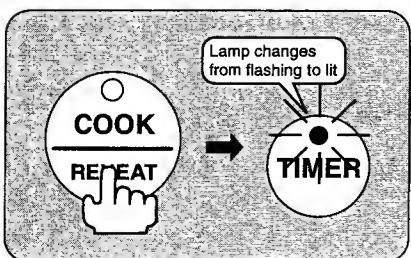
(Set it for when you wish to eat.)

1 Check the current time.



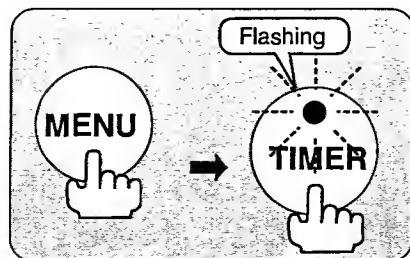
- Be sure to set the time correctly as timer cooking will not be performed properly if the current time is incorrect. (page 5)
- The timer cannot be set if any lamp is lit or flashing. The lamp can be turned off by pressing the KEEP WARM/OFF key.
- Check that the inner pot is inside the cooker.

4 Press the COOK/REHEAT key.



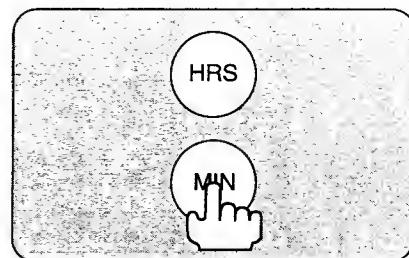
- The timer lamp will change from flashing to lit and the current time will be shown on the display panel.
- The timer lamp will go out when cooking starts and the cook lamp will light.

2 Select MENU and press the TIMER key.



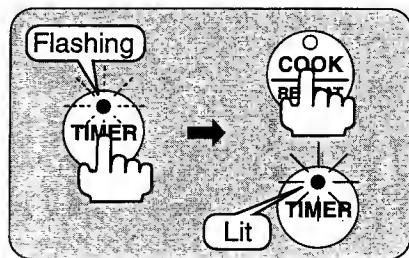
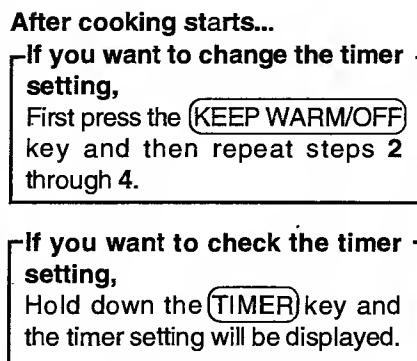
- The timer lamp will flash and the timer setting will be shown on the display panel.
- If the same setting already stored in memory is okay, check the timer setting and move to step 4.
- For details on using the menu, see page 7.

3 Press the HRS or MIN key to set the timer.



- The timer changes in units of 10 minutes.
- Holding down the HRS or MIN key will cause the display to fast forward.
- "午後12:00" is shown for 12 o'clock noon.

Once the timer has been set, timer cooking can be performed in two steps.



- The timer setting that was last set will be stored in memory.

The Timer

- Be sure the timer setting is within 12 hours of the current time as rice may begin to deteriorate if left in the water for an extended time.
- Do not use timer cooking to prepare mixed rice or sweet rice including other ingredients as ingredients and/or flavorings may deteriorate or settle to the bottom and fail to cook properly.
- Rice may turn out soft when cooked using the timer.

The Timer Setting

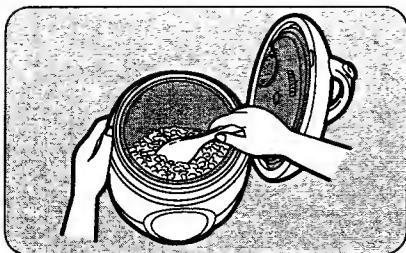
- Timer must be set for the minimum times listed below. Otherwise, cooking will start immediately.

Menu	Time
White rice	1 hour
Porridge	1 hour/30 minutes
Brown rice	2 hours

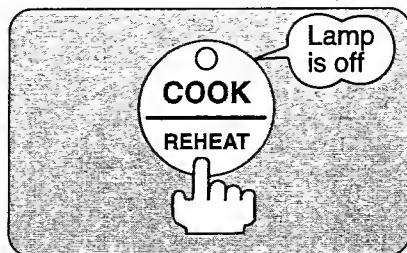
REHEATING

(Rice being warmed can be made softer by reheating.)

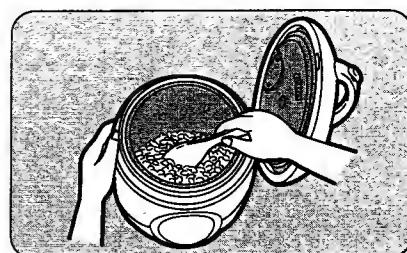
1 Stir the rice in the inner pot.



2 Press the **COOK/REHEAT** key.



3 Stir the rice again when reheating is completed.



- Always stir rice to prevent burning.
- Level the rice.
- Close the outer lid.
- Check that the keep warm lamp is lit.



- The keep warm lamp will **flash** and reheating will begin.
- Reheating takes about 8 minutes.

- When reheating is completed, the keep warm lamp will **light** and the cooker will return to warming the rice.
- Be sure to stir the rice thoroughly, as the rice near the bottom may become slightly hard.

- Press the **COOK/REHEAT** key again to stop reheating in the middle.
The keep warm lamp will **light** and the cooker will return to warming the rice.

For Delicious Rice

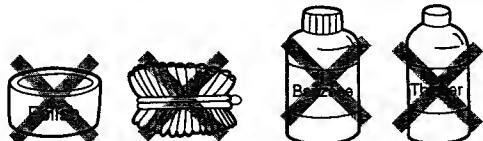
- For better results, reheat rice **when the inner pot is less than half full**.
- Only reheat white rice. Do not reheat rice more than once as this may cause rice to burn, turn yellow, develop an odor.
- Sprinkle some water on rice when reheating a small amount as this will help soften it. Sprinkle about one tablespoon of water per two cups of rice.
- Do not reheat chilled rice as this may cause the rice to develop an odor.

CARE AND CLEANING

(Clean the rice cooker after unplugging it)
and allowing it to cool.

Cleaning the Rice Cooker and Outer Lid

Do not use a scrub brush, polish, abrasives, benzene or thinner to clean any part of the rice cooker.
Replace the inner lid after cleaning.

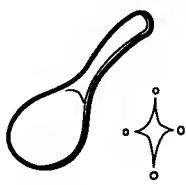


Wipe with a damp dish cloth.

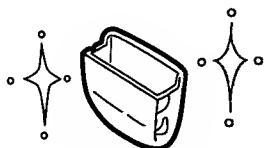


Cleaning the Inner Pot and Inner Lid

Wash with a sponge or cheese cloth.



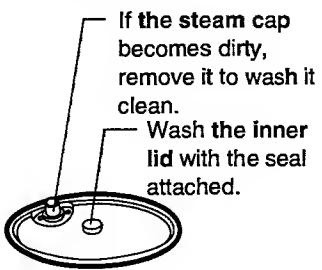
(Spatula)



(Dew collector)



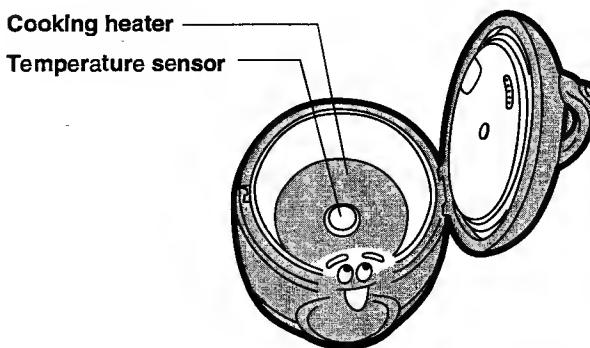
(Inner pot)



(Inner lid)

Cleaning the Cooking Heater and Temperature Sensor

If rice grains or other dirt becomes stuck to the cooking heater or temperature sensor, gently polish with fine sandpaper (about 320 grit) and then wipe with a damp sponge.



SPECIFICATIONS

120 VAC (works equally well with power of 50 Hz or 60 Hz frequency)

Power consumption		Cooking capacity	External dimensions			Weight
For cooking	For warming		Height	Depth	Width	
460 W	23 Wh	White rice:	0.09 to 0.72 L (0.5 to 4 cups)	263 mm (10.4 inches)	216 mm (8.5 inches)	213 mm (8.4 inches)
		Mixed rice:	0.18 to 0.54 L (1 to 3 cups)			
		Sweet rice:	0.18 to 0.54 L (1 to 3 cups)			
		Porridge (100%):	0.09 to 0.18 L (0.5 to 1 cup)			
		Brown rice:	0.18 to 0.36 L (1 to 2 cups)			

* The power given for warming is the amount of power used per hour during average sustained warming at a room temperature of 20°C/68°F.

* The amount of power consumed per hour in the "CANCEL" status is approximately 1 Wh.

* Specifications are subject to change without notice.

OTHER RICE RECIPES

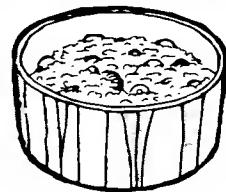
Rice with Meat and Vegetables (Kayaku Gohan)

- Cooking time: Approx. 50 minutes
- Ingredients (4–6 servings)

Rice	3 cups (use the measuring cup included)
Burdock (gobo)	1/3 cup
Carrots	1/3 cup
Dried shiitake mushrooms	3
Konnyaku (paste made from konjak flour)	1.5 oz
Deep-fried tofu (abura-age)	1 sheet
Chicken	2 oz
Dashi (Japanese broth)	2 cups
Light-colored soy sauce	3 tablespoons
Sake	3 tablespoons
Salt	1/2 teaspoon
Snow peas	2 or 3

Preparation

- ① Wash rice and let sit for 30–60 minutes.
- ② Soak dried shiitake mushrooms in water and cut into thin strips.

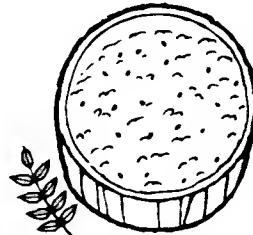


- ③ Remove outer skin of the burdock, shred into fine strips, and soak in water.
- ④ Chop carrots into thin strips and cut chicken into small, bite sizes.
- ⑤ Cut konnyaku into thin strips and boil briefly.
- ⑥ Briefly boil deep-fried tofu and cut into thin slices.
- ⑦ Make seasoning by adding soy sauce, sake, and salt to the dashi and mix well.
- ⑧ Drain rice, pour into inner pot, and add enough seasoning prepared in step ⑦ to fill up to [3] on the [WHITE/MIXED] water level gauge. Then mix ingredients from steps ② through ⑥ and place on top of rice.
- ⑨ Close **outer lid** and select [WHITE/MIXED] with the **[MENU]** key and press the **[COOK/REHEAT]** key.
- ⑩ Briefly boil snow peas in salted water and cut into thin strips.
- ⑪ When rice is cooked, place in bowl and garnish with snow peas.

Rice with Red Beans

- Cooking time: Approx. 46 minutes
- Ingredients (4–6 servings)

Sweet rice (rice for making rice dumplings)	2 cups (use the measuring cup included)
Uruchi-mai (nonglutinous rice)	1 cup (use the measuring cup included)
Red beans (azuki)	1/2 cup
Salt with black sesame (gomashio)	1 teaspoon



Preparation

- ① Mix the two kinds of rice together, wash, and let sit for 30–60 minutes.
- ② Heat red beans in a pot full of water over strong flame. Bring to a boil and discard broth. Add another half quart of water and simmer until beans are just a little hard.

- ③ When red beans are cooked, separate beans from broth. Scoop broth with ladle and pour back into pot four or five times to air broth.
- ④ Drain rice and pour into inner pot. Add broth from step ③ and water up to [3] on the [SWEET] water level gauge. Place red beans on top of rice.
- ⑤ Close **outer lid** and select [WHITE/MIXED] with the **[MENU]** key and press the **[COOK/REHEAT]** key.
- ⑥ When rice is cooked, stir rice gently and place in bowl. Sprinkle with the salt with black sesame.

NOTES

- ① Do not measure dashi or other seasonings with the included measuring cup.
- ② Do not cook more than 3 cups of rice if the rice recipe includes other ingredients.
- ③ Thoroughly mix seasonings such as soy sauce or salt with the dashi, soup, or water and add to pot right before cooking.

Continue to the next page. ➔

PORRIDGE RECIPES

Potato Porridge

- Cooking time: Approx. 1 hour 20 minutes
- Ingredients (4 servings) "Soft Porridge"

Rice	1/2 cups (use the measuring cup included)
Sweet potato (small)	3 oz
Salt	pinch

Preparation

- ① Wash rice and let sit for 30–60 minutes.
- ② Wash sweet potatoes, cut into thin round slices, and soak in water for one hour.
- ③ Drain rice, pour into inner pot, and add enough water to fill up to [1] on the [PORRIDGE] water level gauge. Then add sweet potatoes from step ②.
- ④ Close **outer lid** and select [PORRIDGE] with the **MENU** key and press the **COOK/REHEAT** key.
- ⑤ When rice is cooked, add salt, and place in bowl.

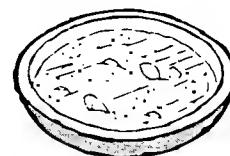
Kasha with Asari Clams (Russian-type Porridge)

- Cooking time: Approx. 1 hour 15 minutes
- Ingredients (4 servings)
"Soft Porridge"

Rice	1/2 cup (use the measuring cup included)
Asari clams (drained)	1/2 cup
White wine	2 tablespoons + 1/2 teaspoon
Shimeji mushrooms	1/2 cup
Green peas (frozen)	1/3 cup
Soup broth	2 cubes
Hot water	3/4 cup
Salt	pinch

Preparation

- ① Wash rice and let sit for 30–60 minutes.



- ② Pour white wine (2 tbsp. + 1/2 tsp.) into pot and bring to boil. Add asari clams, close lid, and steam. Once clams open, sprinkle with salt. Then strain broth with cloth.
- ③ Remove bottom of the stem of the shimeji mushrooms and separate into small pieces.
- ④ Pour green peas into boiling water with salt, and boil briefly.
- ⑤ Soak cubes in hot water to dissolve.
- ⑥ Drain rice, pour into inner pot, and add broth from step ②, broth in step ⑤ and enough water to fill up to [1] on the [PORRIDGE] water level gauge. Then add the asari clams, shimeji mushrooms and green peas.
- ⑦ Close **outer lid** and select [PORRIDGE] with the **MENU** key and press the **COOK/REHEAT** key.
- ⑧ When rice is cooked, place in bowl.

Easy Risotto (Western porridge)

- Cooking time: Approx. 1 hour
- Ingredients (2-3 servings)

Cold rice	1 1/2 cup
Mixed vegetables (frozen)	1 cup
Soup broth	1 cube
Hot water	2 cups
Butter	4 tablespoons
Salt	pinch
Parsley (chopped)	2 tablespoons



Preparation

- ① Prepare mixed vegetables according to package.
- ② Soak cube in hot water to dissolve.
- ③ Put cold rice and ingredients in step ① and ② into inner pot.
- ④ Close **outer lid** and select [PORRIDGE] with the **MENU** key and press the **COOK/REHEAT** key.
- ⑤ When rice is cooked, add salt and butter to taste.
- ⑥ Place in bowl and garnish with finely chopped parsley.

- ④ Excess ingredients or poor mixing of the seasoning may cause the rice to cook improperly.
- ⑤ Use of seasonings when cooking rice causes the rice to burn more easily.
- ⑥ After cooking rice mixed with other ingredients, an odor might remain, so thoroughly wash the inner pot, inner lid and dew collector.

**SANYO RICE COOKER
ECJ-AC4E LIMITED WARRANTY**

OBLIGATIONS

In order to obtain factory warranty service, call the toll-free number below. The unit must be packed in the original carton or a well padded sturdy carton in order to avoid shipping damage.

Note: Do not return this unit to the retail store for service.

To obtain factory warranty service, product operation information or for problem resolution, call

1-800-421-6382

Weekdays 8:00 AM – 5:00 PM Pacific Time

Or visit our web site at www.sanyoservice.com

THIS WARRANTY IS VALID ONLY ON SANYO PRODUCTS PURCHASED AND USED IN THE UNITED STATES OF AMERICA.

THIS WARRANTY APPLIES ONLY TO THE ORIGINAL RETAIL USER AND DOES NOT APPLY TO PRODUCTS USED FOR ANY INDUSTRIAL, PROFESSIONAL OR COMMERCIAL PURPOSE. THE ORIGINAL DATED BILL OF SALE OR SALES SLIP MUST BE SUBMITTED TO THE AUTHORIZED SANYO SERVICE CENTER AT THE TIME WARRANTY SERVICE IS REQUESTED.

Subject to the OBLIGATIONS above and EXCLUSIONS below, SANYO FISHER COMPANY (SFC) warrants this SANYO product against defects in materials and workmanship for the periods of LABOR and PARTS specified below. SFC will repair or replace (at its option) the product and any of its parts which fail to conform to this warranty. The warranty period commences on the date the product was first purchased at retail.

LABOR	PARTS
1 YEAR	1 YEAR

EXCLUSIONS

This warranty does not cover (A) the adjustment of customer-operated controls as explained in the appropriate model's instruction manual, or (B) the repair of any product whose serial number has been altered, defaced or removed.

This warranty shall not apply to setup, installation, removal or the product for repair or reinstallation of the product after repair.

This warranty does not apply to repairs or replacements necessitated by any cause beyond the control of SFC including, but not limited to, any malfunction, defect or failure caused by or resulting from unauthorized service or parts, improper maintenance, operation contrary to furnished instructions, shipping or transit accidents, modification or repair by the user, abuse, misuse, neglect, accident, incorrect power line voltage, fire, flood or other Acts of God, or normal wear and tear.

The foregoing is in lieu of all other expressed warranties and SFC does not assume or authorize any party to assume for it any other obligation or liability.

THE DURATION OF ANY WARRANTIES WHICH MAY BE IMPLIED BY LAW (INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS) IS LIMITED TO THE TERM OF THIS WARRANTY. IN NO EVENT SHALL SFC BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM OWNERSHIP OR USE OF THIS PRODUCT, OR FOR ANY DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THIS WARRANTY DUE TO CAUSES BEYOND ITS CONTROL. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS AND/OR DO NOT ALLOW THE EXCLUSION OR LIMITATION OF CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS AND EXCLUSIONS MAY NOT APPLY TO YOU.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

For your protection in the event of theft or loss of this product, please fill in the information below for your own personal records.

Model No. _____

Serial No. _____

(Located on back or bottom side of unit)

Date of Purchase _____

Purchase Price _____

Where Purchased _____

THE SANYO COMFORT WARRANTY SMALL APPLIANCE

New, unused Sanyo Small Appliances purchased in Canada are warranted against manufacturing defects in materials and workmanship for **ONE YEAR** for parts and labour, from the date of purchase by the original retail purchaser. This warranty only applies in favour of the original retail purchaser of the warranted product.

SANYO CANADA INC.'S RESPONSIBILITY

During the warranty period, SANYO Canada Inc. will repair, or at our option, replace a Small Appliances product which shows evidence of a manufacturing defect in materials or workmanship.

WHAT IS NOT COVERED

- (a). Small Appliances purchased outside Canada.
- (b). Accessories and disposable items.
- (c). Damage in or due to transportation.
- (d). Damage due to improper maintenance, accident, abuse, misuse or negligence.

ORIGINAL RETAIL PURCHASER'S RESPONSIBILITY

You, the original retail purchaser, must present your original, dated bill-of-sale to SANYO Canada Inc. or to an authorized Sanyo Service Depot when you make a claim under this Warranty.

You, the original retail purchaser, are responsible for any costs of TRANSPORTING the product to and from SANYO Canada Inc. or an authorized Sanyo Service Depot.

WARRANTY BECOMES VOID

This warranty becomes void if the product's serial numbers are altered or removed or if any repair to the product is made other than by SANYO Canada Inc. or by an authorized Sanyo Service Depot.

LIMITATIONS

- (a). SANYO Canada Inc. reserves the right to change or improve the design of the model of the product warranted hereunder without incurring any obligation to make any modifications to or to install any improvement in or on the product.
- (b). In no event shall SANYO Canada Inc. or any of its Authorized Dealers be liable for special or consequential damage arising from the use of this product.

HOW TO OBTAIN WARRANTY SERVICE

Please contact the Sanyo Authorized Dealer from whom the product was purchased, or contact us directly at:

SANYO Canada Inc.
300 Applewood Cres.,
Concord, Ontario L4K 5C7, CANADA
1-905-760-9944



SANYO FISHER Company
21605 Plummer Street,
Chatsworth, CA 91311, U.S.A
<http://www.sanyo.com>

SANYO CANADA Inc.
300 Applewood Cres.,
Concord, Ontario L4K 5C7, Canada